

T A I
K U N
T H I

T A I
K U N
T H I

TAIKUNTHI SET MENU | 42

TO SHARE

Taikunthi native thyme focaccia

Marinated mixed olives

CHOICE OF MAIN *(select one per person)*

Roasted cauliflower

romesco, mixed grains, agrodolce, fried kale | *VG, GF, DF*

Marinated grilled chicken skewer

pilaf, almonds, smoked carrot salad, zhoug, whipped
tahini | *GF, DFO*

Southern Ranges rump cap

twice cooked chat potato, native pepper jus | *GF, DF*

Market fish of the day *M*

includes shared side dishes

WINE PAIRING

Roasted cauliflower

Ricca Terra Pinot Gris | Riverland SA | 11 / 48

Marinated grilled chicken skewer

Henschke 'Peggy's Hill' Riesling | Eden Valley | 13.5 / 60

Southern Ranges rump cap

Majella 'The Musician' Cabernet Shiraz | 11.5 / 50
| Coonawarra SA

Market fish of the day

Patrick Sullivan Chardonnay | Limestone Coast | 13 / 58

Seafood origin

A - Australia

I - Imported

M - Mixed origin